



FOOD SAFETY FACT SHEET

Kansas Department of Agriculture • Division of Food Safety and Lodging
109 SW 9th Street, 3rd Floor • Topeka, KS 66612 • (785) 296-5600 • www.ksda.gov

Temporary Food Establishments

A *food establishment* is an operation that stores, prepares, packages, serves, vends or otherwise provides *food* for human consumption. Food is defined as raw, cooked or processed edible substances, as well as beverages or ingredients used or sold. A *temporary food establishment* operates no more than 14 consecutive days in conjunction with a single event or celebration. All temporary food establishment operations must comply with the Kansas Food Code.

Licensing

- A \$200 annual licensing fee and a one-time \$200 application fee must be submitted to the Kansas Department of Agriculture prior to operation.
- If a temporary food establishment operates less than seven days in a year, a license and application are not required, so no fees must be paid.

Food Source

- Food prepared in a private home may not be used or offered for human consumption in a food establishment.
- Food served in a food establishment that is not prepared onsite must be produced in a licensed commercial kitchen.

Equipment

- Temporary food establishments must have all of the equipment necessary for the intended operation.
- All food must be protected from dirt, dust and debris.
- Food contact surfaces must be protected from contamination by consumers.
- There must be separate tables for taking money and preparing food.

Dishwashing Facilities

- A dishwashing facility must be provided for washing, rinsing and sanitizing equipment.

- The dishwashing facility may be individual to the establishment, shared onsite, or at a location where food, containers, or supplies are kept.

Handwashing Facilities

- A convenient handwashing facility must be available for employee handwashing, and it should provide hot/warm water. It also must:
 - Be equipped with soap and paper towels;
 - Be accessible at all times for employee use;
 - Have water flow that is adequate to quickly and easily remove soap and food debris from hands.

Location and Construction

- Temporary food establishments may operate out of a tent, as long as requirements for floors, walls and ceilings in the Kansas Food Code are met.
- Flooring must help control dust in the food preparation and serving area. Wood chips, canvas, tarp, or other suitable materials may be used on the floor to help control dust.
- The ceiling is the most important component of a temporary food establishment. The ceiling and walls need to prevent insect and rodent entrance.
- Counter service openings must not be larger than necessary for the particular operation conducted.

Restricted Operations Guidance

- Only one raw, *potentially hazardous food* that requires onsite preparation or cooking can be prepared or served. Potentially hazardous foods must not be mixed. Separate coolers, utensils and baking units must be used for each separate potentially hazardous food.
- The menu can be restricted by the regulatory authority if it is not safe.

*Italicized words are defined in the Kansas Food Code, which is posted online at:
www.ksda.gov/food_safety/content/326/cid/1518.